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# Recipes for Cooking by Electricity

The New York Edison Company  
" 55 Duane Street



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THE devices shown in this little book will be of interest to every housekeeper and will add greatly to the comforts of home. There are also some helpful suggestions as to how to get the best results from the various articles of electric heating and the best way to care for them.

On the following pages will be found a few simple and economical recipes which have been selected with great care. They are particularly well adapted to the electric chafing dish or stove which may be used on the dining room table and connected to the electric lamp socket.

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## The Electric Toaster

Turn the current on the toaster about two minutes before you are ready to use it. Have the bread cut in even slices about one-half inch thick ; trim off the crust. The toaster will hold two large slices or four small slices at one time and will brown nicely on both sides in about one minute.

The toaster can be used for 15 minutes at a cost of  $1\frac{1}{4}$  cents

## Fried Oysters with Bacon

24 large oysters

24 thin slices of bacon

Dry the oysters on a napkin and carefully roll up each oyster in a slice of bacon and fasten the ends with a wooden toothpick.

Use only the blazer that fits on the six-inch electric stove. Turn the current on and when very hot put in the oysters and bacon. Just as soon as they begin to fry turn the current to medium heat and allow the oysters to cook until nicely browned on all sides. Serve with plain lettuce or watercress salad.

Cost of current is 2 cents  
for preparing this dish

## Tripe and Oysters

1 lb. of honeycomb tripe	18 small oysters
1 tablespoonful of butter	1 cup of milk
1 tablespoonful of flour dissolved in cold water	

Use the saucepan which fits on the small electric stove. Wash the tripe and cut it into small pieces; then place it in the saucepan and cover with cold water. Turn the current on to full heat and allow the tripe to boil for about twenty minutes. Drain all the water off, and add the oysters, butter and milk, and season with pepper and salt. Allow the mixture to come to a boil and add the flour. Turn the current to low heat and let the preparation simmer a few minutes, or until the oysters are plump.

Cost of current is  $3\frac{1}{2}$  cents  
for preparing this dish

## Creamed Oysters

24 medium sized oysters

1 cup of cream    1 tablespoonful of flour

$\frac{1}{2}$  cup of milk    1 tablespoonful of butter

Turn the current on to full heat in the electric chafing dish and have the water boiling in the lower part. Put the cream in the blazer and when at boiling point add the flour mixed in the milk, and stir very carefully. When sufficiently thick add the butter, season with pepper, salt and paprika; then add the oysters, put the cover on the chafing dish, turn the current on to medium heat and allow the contents of the dish to simmer for ten minutes. Serve on hot slices of toast.

Cost of current is  $1\frac{3}{4}$  cents  
for preparing this dish

## Finnan Haddie

1 tablespoonful of butter	1 cup of milk
1 small finnan haddie	1 cup of flour
1 teaspoonful of lemon juice	

Put the finnan haddie in the blazer which fits on the electric stove and cover it with cold water. Turn the current on to full heat and allow the fish to boil for ten minutes. Take it from the stove and drain off all the water; pick the fish to pieces and take out the bones and skin. Put the fish back into the blazer and pour over it the milk and butter, and thicken with the flour. Turn the current on to low heat and allow the mixture to simmer for a few minutes. Just before you are ready to serve it, add the lemon juice.

Cost of current is 2 cents  
for preparing this dish

## Lobster a la Newburg

2 cups of boiled lobster cut in large dice  
 $\frac{1}{2}$  cup of sherry                      1 pint of cream  
1 glass of Sauterne                Yolks of 2 eggs  
1 tablespoonful of butter

Have the water boiling in the lower part of the electric chafing dish. Put the lobster with the butter in the blazer, turn the current on to full heat, and stir gently until the butter is all melted and the lobster thoroughly heated. Mix the sherry with the cream and the yolks of the eggs; pour over the lobster in the chafing dish and allow the ingredients to come to the boiling point. Pour the glass of Sauterne over the whole and serve very hot. Season with salt and paprika.

Cost of current 2 cents  
for preparing this dish

## Chicken with Mushrooms

2 cups of cold chicken cut in dice  
1 cup of mushrooms cut in small pieces  
1 cup of cream 1 tablespoonful of flour  
1 cup of milk 1 tablespoonful of butter  
Season with salt and paprika

Turn the current on full in the electric chafing dish; having the water boiling in the lower part. Put the butter and flour in the blazer and when melted and thoroughly mixed, add the milk and the cream. Stir carefully and cook until smooth and thick; add the chicken, mushrooms and salt. Turn the current on low heat and allow ingredients to simmer for about twelve minutes. Then add paprika and serve on very thin slices of toast. Green pepper may be used instead of the mushrooms.

Cost of current in 2½ cents  
for preparing this dish

## Spring Chicken

- 1 small spring chicken
- 2 tablespoonsful of butter
- $\frac{1}{2}$  cup of cream

Have the chicken cut apart down the back; wash carefully and dry thoroughly. Use only the blazer part of the electric chafing dish. Turn the current on to full heat, and when the blazer is very hot, put in the butter. When the butter is beginning to brown put in the chicken. Turn it often and when it is well browned all over it will be thoroughly cooked. Turn the current on to medium heat if the chafing dish gets too hot. Make the gravy by pouring the cream into the chafing dish after taking out the chicken, and allowing it to come to a boil. Then pour the gravy over the chicken.

Cost of current is  $2\frac{1}{2}$  cents  
for preparing this dish



## Lamb Chops with Vegetables

3 lean lamb chops  $1\frac{1}{2}$  inches thick  
3 very small onions      3 medium sized potatoes  
1 cup of green peas      6 large mushrooms  
1 cup of stewed tomatoes      1 cup of soup stock  
1 teaspoonful of butter

Use only blazer part of the chafing dish. Turn current on to full heat, and when the blazer is very hot put in the butter. When the butter begins to brown, put the chops in, and when browned nicely on both sides, add the soup stock and tomatoes. Allow the mixture to boil for a few minutes, put all the vegetables in, season with pepper and salt, put the cover on, turn current on to low heat, and let the ingredients simmer until the vegetables are soft, which will require about fifteen minutes. Serve very hot.

Cost of current is  $2\frac{1}{2}$  cents  
for preparing this dish

## Sweetbread

1 tablespoonful of flour dissolved in a little cold milk  
1 tablespoonful of butter      1 pair of sweetbreads  
 $\frac{1}{2}$  cup of cream

Wash the sweetbreads and let them lie in cold water for about an hour. Have saucepan which fits on electric stove about half full of boiling water. Drop sweetbreads into the water and let them boil for about fifteen minutes. Drain off water and when the sweetbreads are cool enough to handle pick them to pieces and cut very small. Put cream and butter in saucepan and when near boiling point add flour and milk. Stir and cook until thick; then add sweetbreads and season with pepper and salt. Turn current on to low heat, and allow mixture to simmer ten minutes longer. Serve on very thin slices of nicely browned toast.

Cost of current is 3 cents  
for preparing this dish

## Plain Omelet

4 eggs  
4 tablespoonsful of milk  
1 teaspoonful of butter

Break the eggs in a bowl and whip them thoroughly. Put the butter in the blazer of the electric chafing dish, turn the current on at full heat, and when the dish is very hot put in the eggs, allowing them to cook until thick. Use a thin knife to loosen them from the bottom, but do not stir. When done carefully roll the edges of the omelet over until it is all rolled up; serve on a hot plate.

Cost of current is  $1\frac{3}{4}$  cents  
for preparing this omelet

## Cheese Omelet

- 4 eggs
- 4 tablespoonsful of milk
- 1 teaspoonful of butter
- $\frac{1}{2}$  cup grated American cheese

Make the same as plain omelet and just as it begins to thicken, add the cheese. Be careful to keep the cheese in the center of the omelet as it will spread when it melts. When hot through, roll up and serve on a hot plate.

This is delicious when served with water cress salad.

Cost of current is 2 cents  
for preparing this omelet

## Spanish Omelet

- 1 cup of stewed tomatoes
  - 1 large green pepper  
chopped fine
  - $\frac{1}{2}$  cup of mushrooms  
cut in small pieces
  - 1 tablespoonful of butter
- Season with salt and pepper

Put the tomatoes in a saucepan on the electric stove, turn the current on full and boil hard for a few minutes. Add the mushrooms, butter and seasoning, turn on to low heat, and allow the ingredients to simmer until quite thick. Make a plain omelet, and when it begins to thicken, add the prepared mixture; roll up and serve on a hot plate.

Cost of current is  $2\frac{1}{2}$  cents  
for preparing this Spanish omelet

## Boiled Eggs

The electric water cup is an indispensable article in any home. It will boil a pint of water in a few minutes at a very small cost. Try boiling your eggs on the dining room table in the electric water cup and have them "just right."

Cost of current is  $\frac{1}{2}$  cent  
for boiling one cup of water

## Welsh Rarebit

2 lbs. American cheese  
1 teaspoonful of butter  
1 teaspoonful of English mustard  
1 tablespoonful of Worcestershire sauce  
A few drops of Tobasco sauce  
The yolk of one egg     $\frac{1}{2}$  glass of ale

Turn the current on to full heat in the electric chafing dish. Have the water boiling in the lower part, then put the butter in the blazer, and when melted add the cheese and stir until the cheese begins to melt. Add the mustard, Tobasco and Worcestershire sauces, and stir in the ale. Keep on stirring until the mixture is perfectly smooth, and then add the yolk of the egg, well beaten. Serve on nicely browned slices of toast, or on toasted crackers.

Cost of current is  $1\frac{1}{2}$  cents  
for making a rarebit of this size

## Boiled Salad Dressing

4 eggs well beaten  
5 tablespoonsful of vinegar  
1 tablespoonful of mixed  
English mustard  
Season with salt and  
cayenne pepper

Mix all of the ingredients together in the double boiler on the electric stove and cook until as thick as cream. Then add one tablespoonful of butter. When cool, if too thick, thin with milk.

You will find the double boiler very useful for boiling rice or cereals of any kind, as the heat regulation is perfect.

Cost of current is 1 1/2 cents for preparing this amount of salad dressing



## Salted Almonds

$\frac{1}{2}$  lb. almonds  
1 tablespoonfull of butter or olive oil  
salt

Shell, blanch and dry the almonds; turn the current on the electric six-inch stove at full heat, and when very hot put the butter or oil in the blazer which fits on it. Add the almonds and cook to a delicate brown. Shake the dish constantly and stir often to keep from burning. Drain the almonds and dry on soft paper; then sprinkle with fine salt.

Cost of current is 1 cent for preparing this amount of almonds

## Griddle Cakes

2 cups of flour	1 teaspoonful of baking powder
1 egg	1 tablespoonful of melted butter
1 pint of milk	$\frac{1}{4}$ teaspoonful of salt

Sift the flour, baking powder and salt together; beat up the egg in the milk and stir in the flour. Continue to stir until the batter is perfectly smooth. Then add the melted butter. Turn the current on the electric griddle and when very hot grease with a piece of bacon or salt pork. One large spoonful of batter will make a good sized griddle cake. The griddle will hold two cakes at a time.

This griddle is also very useful for making toast or for use as a small stove, and can be operated for half an hour at a cost of 2  $\frac{1}{2}$  cents.

## Waffles

2 cups of flour	1 tablespoonful of butter
2 eggs	1 tablespoonful of sugar
1 cup of milk	$\frac{1}{4}$ teaspoonful of salt
1 teaspoonful of baking powder	

Sift the flour, baking powder and salt together. Cream the butter and sugar, add the eggs, well beaten, then the milk, and stir in the flour. Continue to stir until the batter is perfectly smooth. Turn the current on the electric waffle iron, and when very hot, grease with a little olive oil. Put a large tablespoonful of the batter on each section of the waffle iron and close it. In about three minutes the waffle will be thoroughly baked. Serve with powdered sugar or syrup.

The waffle iron can be operated for half an hour at a cost of  $3\frac{1}{2}$  cents

## Crullers

1 cup of sugar	1 cup of milk
$\frac{1}{2}$ a nutmeg, grated	3 eggs
2 teaspoonsful of baking powder	1 quart of flour
1 tablespoonful of butter	$\frac{1}{2}$ teaspoonful of salt

Sift flour with baking powder and salt; cream the butter and sugar and add eggs well beaten and the milk and nutmeg. Stir in the flour. When well mixed this should be a stiff dough. Roll out on a well floured board and cut with a small round cutter. Use electric frying kettle for baking crullers; have it about half full of lard. Turn current on to full heat and when the lard is very hot drop in the crullers. When they are light brown on all sides take them out and lay on brown paper and sprinkle with powdered sugar. The fat should be hot enough so that when the crullers are dropped in they will immediately come to the top.

Cost of current is 6 cents for preparing the above amount of crullers

## Chocolate Blanc Mange

- 1 pint of milk    2 eggs
- 2 tablespoonsful of cornstarch dissolved in  
a little cold milk
- 2 squares of baker's chocolate grated and  
mixed to a paste with a few tablespoons-  
ful of boiling water
- 2 tablespoonsful of sugar
- 1 teaspoonful of vanilla

Use the double boiler which fits on the six-inch electric stove; bring the milk to the boiling point. Add the chocolate and sugar, and when these are thoroughly dissolved add the cornstarch. Stir until smooth and well cooked, and then add the well beaten eggs and the vanilla. Put in small glass cups and set on the ice until very cold. Serve with sweetened whipped cream.

Cost of current is 2 cents for preparing the  
above amount of chocolate blanc mange

## Berry Pudding

1 tablespoonful of butter	A pinch of salt
1 quart of huckleberries	1 cup of flour
1 teaspoonful of baking powder	1 cup of sugar

Mix salt and baking powder with flour and rub in the butter. Mix with enough milk to make a soft dough. Put berries in a pudding dish with the sugar and a half cup of water. Roll out the dough to about the same size as the top of pudding dish and lay on top of the berries. Set the pan on small electric stove and cover tightly with another pan about same size. Turn current on to full heat until pudding begins to boil; then turn the current to low heat for about fifteen minutes. Serve this pudding hot with either whipped cream or hard sauce. Any kind of berries or fruit can be used; apples are especially good.

Cost of current is  $2\frac{1}{2}$  cents  
for preparing this pudding

## Tapioca and Fruit Pudding

- 2 tablespoonsful of tapioca  
soaked in half a cup of cold  
milk for half an hour
- 2 tablespoonsful of sugar
- 1 pint of milk
- 2 eggs well beaten
- 1 teaspoonful of vanilla

Put the milk in the double boiler which fits on the six-inch electric stove, and when boiling add the tapioca. Stir carefully and cook for about ten minutes. Add the sugar, vanilla and well beaten eggs, and cook about two minutes longer. This pudding may be poured over sliced peaches or any kind of berries. Put on the ice and serve very cold with plain cream.

Cost of current is  $2\frac{1}{2}$  cents  
for preparing this pudding

## Fudge

2 cups of granulated sugar  
2 squares of Baker's chocolate, shaved  
1 tablespoonful of butter  
 $\frac{1}{2}$  cup of milk  
1 teaspoonful of vanilla

Turn the current on to full heat on the electric stove; put the sugar and milk into the saucepan that fits on the stove, stirring carefully, and when it begins to boil add the butter and chocolate. Stir continually and let it boil until the mixture forms a rather hard ball when a little of it is dropped into ice water. Remove from the stove and stir in the vanilla. Pour on buttered tins, and when it sets cut in squares.

Cost of current is 2 cents  
for preparing fudge



## Coffee

To make delicious coffee in the electric percolator, use one heaping tablespoonful of ground coffee to each cup of water, and one extra spoonful of coffee. For example, if you wish to make four breakfast cups of coffee put  $4\frac{1}{2}$  cups of cold water in the electric percolator, and  $5\frac{1}{2}$  large tablespoonsful of ground coffee in the glass bowl. Turn the current on to full heat. It will begin to percolate as soon as the water boils, which requires about ten minutes. Allow it to continue to percolate for about eight minutes. It is a good plan to pour the first cupful back over the grounds although that is not necessary.

To make 4 cups of coffee the electric percolator will use 2 cents' worth of current



## Use and Care of Appliances

If a few rules are observed, electric heating apparatus will last for many years.

Any apparatus having a heater attached should never be immersed in water—that is why for regular cooking it is best to have separate stoves with utensils to fit. The utensils can then be treated as ordinary cooking utensils.

To keep the top of the stove clean and free from rust, clean it about once a week with vaseline. Rub a little vaseline over the top of the stove while it is warm; then clean off with a dry cloth. This will keep the stove in perfect condition. This also applies to griddles and waffle irons.

Never leave the current turned on when the apparatus is not in use. This is not only wasting current but shortens the life of the heater. When not in use, keep the apparatus in a dry place.

If the devices used are connected to an electric lamp socket, always use the switch on the stove to regulate the heat or to turn the current on or off. If the article is not provided with a switch, disconnect it by pulling out the attachment plug before you turn off the current.

The electric coffee percolator can be kept sweet and clean by always using cold water in rinsing after it has been used. About once a week, the percolator should be filled with cold water; then add about one tablespoonful of baking soda, put all parts of the percolator together as though you were making coffee, put on the stove and allow to boil hard for a few minutes. Then rinse with cold water.

It is a simple thing to cook with electricity and the cost is surprisingly small.

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